



COOLING PALOMA

Lunazul Blanco 100% Agave Tequila, hand-picked mint, agave, fresh citrus and Fever-Tree Sparkling Grapefruit Soda

PINEAPPLE MEZCARITA El Silencio Mezcal, Cointreau, pineapple, agave and fresh citrus **HELLA OLD FASHIONED**

Bulleit Bourbon, simple syrup, Hella Aromatic Bitters and flamed orange LAVENDER FIELDS LEMON DROP MARTINI

SKYY Vodka, Cointreau, lemon, lavender and simple syrup THE LEGACY

Hennessy V.S Cognac, Maker's Mark Bourbon, lemon, orange and agave

SIGNATURE **COCKTAILS**

HELLA

OLD

FASHIONED

NEW DRAGON FRUIT MARGARITA

1800 Silver Tequila, Cointreau, dragon fruit, agave and fresh citrus

NEW OCEAN OASIS

COOLING

PALOMA

Bacardí Rum, DeKuyper Blue Curaçao, coconut, pineapple and fresh citrus

🐠 THE BFM – THE BEST FRIDAYS" MARGARITA Patrón Silver Tequila, Grand Marnier, agave and fresh citrus

Try it with Patrón Reposado for an additional charge **W** STRAWBERRY HENNY

Hennessy V.S Cognac, Grand Marnier, strawberry and fresh citrus

COTTON CANDY COSMO SKYY Vodka, cranberry, pineapple, shaken tableside and poured

over cotton candy

BARBADOS RUM PUNCH Mount Gay Eclipse Rum, mango, passion fruit, strawberry, fresh citrus, Sprite and Hella Aromatic Bitters

ULTIMATE DOUBLE BERRY MOJITO Bacardí Rum, mixed berries, hand-picked mint, fresh citrus and Sprite

DIDDY ON THE BEACH

Cîroc Vodka, Malibu Coconut Rum, muddled blueberries and Red Bull Yellow Edition (Tropical)

NEW> MINT JULEP

Maker's Mark Bourbon, hand-picked mint and agave

HENNY HURRICANE

Hennessy V.S Cognac, Grand Marnier, passion fruit, grenadine and fresh citrus

BSB PASSION FRUIT PUNCH

RSB Brown Sugar Whiskey, Aperol, passion fruit and Fever-Tree Sparkling Grapefruit Soda

PEACH SANGRIA

Seven Daughters Moscato, Tito's Handmade Vodka, DeKuyper Peach Schnapps, Fever-Tree Ginger Beer, peach, agave and fresh citrus

SHOTS & SHOOTERS

BSB BROWN Sugar Whiskey
FIREBALL Cinnamon Whisky
JÄGERMEISTER

JAMESON IRISH WHISKEY
GREEN TEA SHOOTER
VEGAS BOMB SHOOTER

Drink Responsibly. Drive Responsibly

FRIDAYS" FAMOUS LONG ISLAND TEAS

Created and perfected by FRIDAYS" AROUND THE WORLD

ROYAL LIT DeLeón Tequila, Cîroc Vodka, Bacardí Rum, New Amsterdam Gin, DeKuyper Triple Sec, agave, fresh citrus and Coca-Cola

 FRIDAYS[™] ORIGINAL LIT Smirnoff Vodka, Cruzan Aged Light Rum, New Amsterdam Gin, DeKuyper Triple Sec, fresh citrus and Coca-Cola

ULTIMATE LIT Tito's Handmade Vodka, Bacardí Rum, Bombay Gin, Grand Marnier, fresh citrus and Coca-Cola

GRAPE ESCAPE LIT Lunazul Blanco 100% Agave Tequila, SKYY Vodka, Cruzan Aged Light Rum, New Amsterdam Gin, grape, agave, fresh citrus and Sprite

BEER

ANGRY ORCHARD CRISP APPLE CIDER BUDWEISER COORS LIGHT CORONA EXTRA DOS EQUIS LAGER ESPECIAL GUINNESS DRAUGHT STOUT 14.9 oz can HEINEKEN

HEINEKEN 0.0 LAGUNITAS IPA **MICHELOB ULTRA MODELO ESPECIAL TRULY STRAWBERRY** LEMONADE HARD SELTZER **VOODOO RANGER JUICY** HAZE IPA

DRAFTS AVAILABLE IN 16 oz or 23 oz **BLUE MOON BELGIAN WHITE BUD LIGHT** MILLER LITE

SAM ADAMS BOSTON LAGER STELLA ARTOIS

9 oz/Bottle

WINE WHITES & ROSÉ

SEVEN DAUGHTERS Moscato - Italy	\$11.89	\$31.49
ECCO DOMANI Pinot Grigio - Italy	\$11.89	\$31.49
CHLOE Rosé - California	\$11.89	\$31.49
KENDALL-JACKSON Chardonnay - California	\$14.69	\$37.69
LA MARCA Prosecco (Personal-Sized 187ml) - Italy		\$11.39
REDS		
14 HANDS Merlot - Columbia Valley, Washington	\$11.59	\$30.49
JOSH CELLARS Cabernet Sauvignon - California	\$12.59	\$33.5
LA CREMA Pinot Noir-California	\$15.29	\$36.2

SALADS, SOUPS **& MORE**

MILLION DOLLAR COBB (GS) \$16.29 Grilled chicken breast over mixed greens, hickory-smoked bacon, Jack cheese, cheddar, carrots, red cabbage, avocado, tomatoes, chopped cage-free egg, blue cheese, red onions, cucumber & Ranch dressing on the side.

CAESAR SALAD WITH GRILLED CHICKEN (GS) \$15.49 Grilled chicken breast over romaine, tossed in Caesar dressing. Topped with Parmesan-Romano, croutons and Parmesan crisps.

Substitute chicken in any salad for an additional charge with your choice of: 6 OUNCE SUSTAINABLY RAISED SALMON (GS) \$4.00 BEYOND MEAT® PATTY (GS) \$5.00

6 OUNCE CENTER-CUT SIRLOIN* (GS) \$2.00

KID'S DESSERT:

DRINKS ANALANA ANALANA ANALANA ANALANA

SLUSHES Non-alcoholic

SIGNATURE SLUSHES 50¢ refills on Signature Slushes STRAWBERRY LEMONADE **BLUE RASPBERRY • CHERRY LIMEADE**

RED BULL PASSION SLUSH Passion fruit, guava and choice of Red Bull

RED BULL BY THE CAN REGULAR • SUGARFREE WATERMELON • TROPICAL



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MODELO ESPECIAL

SUNDAE \$3.69

HOUSE SALAD (GS) \$7.69 CAESAR SALAD GS \$7.69 SEASONAL SOUP \$8.29

WHITE CHEDDAR BROCCOLI SOUP \$8.29

SOUP & SALAD COMBO \$13.39 Choose any soup and pair it with a side House or side Caesar salad.

KID'S MENU For kids 12 and under

Kid's Entrées come with choice of 1 Side.

KID'S CHEDDAR MAC & CHEESE \$6.39 **KID'S PASTA**

• MARINARA \$6.29 • BUTTERED \$6,29 KID'S CRISPY CHICKEN FINGERS \$6.49

KID'S SLIDERS \$6.59

KID'S SIDES: MASHED POTATOES • FRIES • MOZZARELLA STICKS GARLIC-BUTTER BROCCOLI (Add cheese for an additional charge.)

DESSERTS

CINNABON CARAMEL PECAN CHEESECAKE \$9.89

Lavered Cinnabon cheesecake and vanilla crunch cake. cream cheese frosting, caramel, glazed pecans & vanilla bean ice cream.

OREO[®] MADNESS – FULLY STUFFED \$9.89 House-made giant OREO® Cookies with Cookies & Cream ice cream, coated in sprinkles. Served with chocolate sauce and a fresh strawberry.

CARLO'S BAKERY RAINBOW CAKE \$11.39 Rainbow-colored vanilla cake, vanilla icing, rainbow sprinkles and vanilla bean ice cream.

BROWNIE OBSESSION[®] \$9.89

Fudge brownie, vanilla bean ice cream, caramel sauce & glazed pecans. Top with Baileys Irish Cream for an additional charge

(21 and up ONLY: contains alcohol).

SHARE-A-BRATION \$17.99

A bit for everyone to share! A full slice of Cinnabon[®] Caramel Pecan Cheesecake, a house-made giant OREO[®] Cookie with Cookies & Cream ice cream and sprinkles. Served with vanilla bean ice cream, diced chocolate fudge brownie pieces topped with glazed pecans, chocolate & caramel sauces, whipped cream and fresh strawberries.



TEAS Made with Gold Peak[®] Tea 50¢ REFILLS **TROPICAL RASPBERRY TEA** STRAWBERRY PASSION TEA

Free refills FRESHLY BREWED GOLD PEAK® ICED TEA FRESHLY BREWED HOT TEA **FRESHLY BREWED COFFEE**



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TASTE OUR NEW COCKTA FRIDAYS

PINEAPPLE MEZCARITA









CLASSIC FRIDAYS" COMBO

Big table-sized portions of our classic apps. LOADED POTATO SKINS (4), MOZZARELLA STICKS (6), BONELESS WINGS (18)

APPETIZERS **GET THE PARTY STARTED**

MOZZARELLA STICKS \$12.39 Fried cheeses make the world go round.

PAN-SEARED POT STICKERS \$14.39 Pork dumplings with Szechwan sauce.

LOADED POTATO SKINS \$15.19 Before Fridays,[™] the potato was just a potato. We added hickory-smoked bacon, cheese and Ranch and now it's a party.

CLASSIC FRIDAYS[™] COMBO \$19.59 Shareable portion of our classics. Traditional or Boneless Wings, Loaded Potato Skins, Mozzarella Sticks, ADD Pan-Seared Pot Stickers \$6.19 ADD Warm Pretzels \$6.19

CHIPS & SALSA \$4.99 Do you salsa? We salsa. Free for Fridays Rewards[®] Members.

GREEN BEAN FRIES \$12.29 Eat your veggies. Fried. With Cucumber-Wasabi Ranch.

BASKET OF FRIES \$3.69 Shareable, if you're a nice person.

WARM PRETZELS \$11.99 With warm queso for dipping.

PHILLY CHEESESTEAK EGG ROLLS \$14.49

Stuffed with roast beef, onions, red & green bell peppers and melted cheese. With warm queso for dipping.

SPINACH & ARTICHOKE DIP \$14.49

Romano, sautéed onions and red bell peppers topped with Parmesan bread crumbs. With tortilla chips & salsa.

WHISKEY-GLAZED SLIDERS

Choice of sauce and

Ranch or Blue Cheese

2 \$13.39. **3** \$14.79. **4** \$15.99 Beef burgers topped with Signature Whiskey-Glaze, cheddar, onions, pickle, house-made spicy aioli & fries.

WHISKEY-GLAZED SAMPLER \$22.29

Shareable portion of our Crispy Shrimp, Whiskey-Glazed Sesame Chicken Strips & Fridays™ Big Ribs basted with our Signature Whiskey-Glaze.

WHISKEY-GLAZED SESAME CHICKEN STRIPS \$15.49

Panko-crusted chicken breast strips tossed in our Signature Whiskey-Glaze and sesame seeds.

LOADED SOUTHWEST POTATO TWISTS \$14.49

Freshly spiral-cut, golden-fried seasoned potatoes piled high and topped with warm queso, mixed cheeses, fresh pico de gallo and cilantro.

Boneless

SMALL (12) \$16.19, REGULAR (18) \$20.99 or LARGE (24) \$24.79 SMALL (8) \$13.39, REGULAR (12) \$18.29 or LARGE (16) \$21.69

Traditional

Apple Butter BBQ • Garlic Parmesan • Whiskey-Glaze • Jamie Foxx's Foxx on the Roxx BBQ • Whiskey-Glaze Blaze® FRANK'S Redlot Buffalo • Nashville Hot



WINGS ROULETTE PLATTER \$23.59

Mix and match 3 of your favorite boneless or traditional wing flavors.



FIRST, CHOOSE BETWEEN SLOW-COOKED PORK RIBS, CHARGRILLED CHICKEN, SUSTAINABLY RAISED SALMON OR TENDER, USDA CHOICE STEAK. **Then,** Pair with a sauce, from our legendary **whiskey-glaze** to OUR NEWEST FLAVORS. FINALLY, CHOOSE TWO SIDES OR UPGRADE TO OUR PREMIUM SIDES.

PICK YOUR PROTEIN

TWO 5 OZ GRILLED CHICKEN BREASTS	\$16.99
8 OZ FLAT IRON STEAK*	\$23.99
6 OZ CENTER-CUT SIRLOIN*	\$21.99
12 OZ NEW YORK STRIP*	\$29.99

Make It A Combo

Add Crispy Fried Shrimp, Sautéed Garlic Shrimp or a Half-Rack of Ribs to any entrée for an additional charge.

SELECT YOUR SAUCE

APPLE BUTTER BBO

Sweet, tangy and rich Tennessee BBQ.

NEW DRY RUB A blend of savory herbs & spices.

WHISKEY-GLAZE

Our signature sauce, a classic favorite, made with Jack $\textsc{Daniels}^\circ$ Tennessee Whiskey.

JAMIE FOXX'S FOXX ON THE ROXX BBO

Rich, sweet with a touch of spices and a kick of BSB Brown Sugar Whiskey.

NEW) SPIKED ORANGE GLAZE MADE WITH HENNESSY Made with Hennessy V.S Cognac, with notes of orange & garlic.

NEW) AL PASTOR 4

Smoky chipotle pepper garnished with pineapple & cilantro.

WHISKEY-GLAZE BLAZE[®] Garnished with sesame seeds, crushed chile flakes & parsley.

NEW> KOREAN RED CHILE 🍐 🍐

Bold, spicy sauce with garlic & citrus garnished with sesame seeds, crushed chile flakes & parsley.

NASHVILLE HOT 444 Zesty & bright with savory spice, chile peppers & fresh jalapeños.

*THIS ITEM IS COOKED TO ORDER. WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD. SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

🖚 FRIDAYS" FAVORITE 🛛 🕼 BEYOND MEAT" MADE WITH PLANT-BASED PROTEIN 🕲 CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.

FRIDAYS" BIG RIBS WITH WHISKEY-GLAZE

BIG RIBS (FULL-RACK)	\$29.99
BIG RIBS (HALF-RACK)	\$20.99
6 OZ SUSTAINABLY RAISED SALMON	\$19.99

CHOOSE YOUR SIDES

NEW> BROCCOLI SLAW

NEW TOMATO CUCUMBER ONION SALAD

MASHED POTATOES

GARLIC-BUTTER BROCCOLI

SEASONED FRIES

JASMINE RICE

GARLIC BREADSTICKS (2)

SIDE HOUSE SALAD

PREMIUM SIDES

SIDE CAESAR SALAD +\$1.50

NEW 4 CHEESE MAC & CHEESE +\$1.50

NEW ELOTE STREET CORN +\$1.50

NEW> GARLIC-BUTTER GREEN BEANS WITH BACON +\$1.50

GIANT ONION RINGS +\$1.50

LOADED MASHED POTATOES +\$1,50

ENTRÉES ANALAMANA ANALAMANA

CRISPY WHISKEY COMBO \$26.69

Half-Rack double-basted pork Big Ribs with Whiskey-Glaze, Crispy Fried Shrimp & extra sauce on the side. Served with mashed potatoes and garlic-butter broccoli.

BUCKET OF BONES \$23.59

Fridays[™] Big Ribs and traditional wings served with seasoned fries. Choose the sauce for both your ribs and wings.

CAJUN SHRIMP & CHICKEN PASTA \$21.19 Sautéed shrimp, chicken, red bell peppers, Parmesan-Romano, fettuccine in a spicy Cajun Alfredo sauce and a garlic breadstick.

CHICKEN & BROCCOLI ALFREDO TORTELLONI \$24.69 Sautéed chicken, broccoli, Jack cheese in Alfredo sauce and six cheese tortelloni. Served with a garlic breadstick.

CHICKEN PARMESAN PASTA \$20.59 Crispy chicken breast with marinara and cheese on fettuccine Alfredo. Topped with Parmesan crisps and a garlic breadstick.

SIZZLING FLAT IRON STEAK* \$24.99 House-marinated flat iron steak with melted cheese, onions, red & green bell peppers, mashed potatoes & Cajun-spiced onions. Topped with **Whiskey-Glaze** and extra on the side.

 SIZZLING CHICKEN & SHRIMP
SS \$23.99 House-marinated garlic chicken breast and shrimp tossed in marinara. Served over melted cheese with onions, red & green bell peppers and mashed potatoes.

SIZZLING CHICKEN & CHEESE GS \$23.59 House-marinated garlic chicken breasts served over melted cheese with onions, red & green bell peppers and mashed potatoes.

FRIED SHRIMP \$20.59 A crispy favorite.

BURGERS **& SANDWICHES**

Seasoned, chargrilled to order and served on a toasted challah bun.

BACON CHEESEBURGER* (GS) \$15.49 Hickory-smoked bacon, cheddar, lettuce, tomato, red onions, pickles, all-natural cheddar spread & Fridays[™] sauce.

WHISKEY-GLAZED BURGER* \$16.49 Hickory-smoked bacon, cheddar, lettuce, tomato, red onions, pickles and our Signature Whiskey-Glaze.

CHEESEBURGER* (GS) \$13.39 Cheese. Burger. Other stuff that tastes good.

THE BEYOND MEAT[®] CHEESEBURGER 5 (6) \$18.39 Plant-based juicy burger that satisfies like beef with cheddar, lettuce, tomato, red onions, pickles & Fridays[™] sauce.

WHISKEY-GLAZED CHICKEN SANDWICH \$15.39 Grilled chicken breast topped with our Signature Whiskey-Glaze, hickory-smoked bacon, cheddar, crispy onions, lettuce, tomato, pickles and Whiskey-Glaze mayo on a soft bun. Blaze it at no extra charge.

SOUTHERN FRIED CHICKEN SANDWICH \$15.19 Battered chicken breast, cheddar, avocado, lettuce, tomato, pickles & house-made spicy aioli on a soft bun.

BACON RANCH CHICKEN SANDWICH \$15.39 Grilled chicken breast, hickory-smoked bacon, Swiss, avocado, lettuce, tomato, red onions, pickles and Ranch dressing on a soft bun.

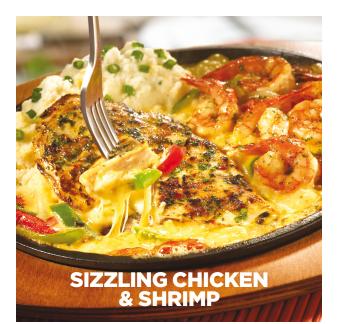
FISH & CHIPS \$15.89 We should have called them Fish & Fries, but that is not as fun.

CRISPY CHICKEN FINGERS \$16.19 You don't have to be 12 to order them

SIGNATURE FAJITAS

Grilled sirloin or chicken with our Signature Whiskey-Glaze, red & green bell peppers and onions. And a side of extra sauce, jasmine rice, pico de gallo, sour cream, pickled jalapeños and grilled flour tortillas.

SIRLOIN* & CHICKEN COMBO \$24.99 **SIRLOIN*** \$22.99 **CHICKEN \$20.59**





WHISKEY-GLAZE BLAZE® BURGER* \$18.99

Hickory-smoked bacon, cheddar, spicy aioli, lettuce, tomato, pickled jalapeños, Cajun-spiced onions, Whiskey-Glaze Blaze with sesame seeds. Skewered with Whiskey-Glaze Blaze twobone cut of ribs and served with double-sized seasoned fries.

BUFFALO WINGMAN BURGER* \$16,99

Pimento blue cheese spread, lettuce, tomato, red onions, FRANK'S Redlot[®] Buffalo and spicy aioli. Skewered with two traditional buffalo wings and served with double-sized seasoned fries.

PHILLY CHEESESTEAK BURGER* \$16.49

Roast beef, warm gueso, onions, red & green bell peppers, pickles and melted cheeses. Skewered with a Philly Cheesesteak Egg Roll and served with double-sized seasoned fries.

SOUTHWEST POTATO TWISTS BURGER* \$15.99

Seasoned potatoes, fresh pico de gallo, cilantro, spicy aioli, lettuce, mixed cheeses and warm queso. Served with more Loaded Potato Twists.

NASHVILLE HOT CHICKEN SANDWICH \$17.19

Fried chicken breast basted in Nashville Hot sauce, hickorysmoked bacon, pickled jalapeños, Ranch dressing and fresh slaw. Skewered with Cajun-spiced Giant Onion Rings and served with double-sized seasoned fries.

All Handhelds are served with seasoned fries or a side salad. Add avocado or hickory-smoked bacon to any burger for an additional charge. Substitute Giant Onion Rings or Beyond Meat[®] Patty for an additional charge. Order with an Udi's gluten-free bun or go green-style at no additional charge. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. FOR CALORIE INFORMATION, REQUEST OUR NUTRITIONAL MENU.